

TECHNICAL SHEET



VARIETIES

Serr, Chandler,
Mixed Varieties

ARGENTINEAN WALNUTS, INSHELL

Process: Artificial drying at max. 30°C We offer different selections:

Field Run: First mechanical selection of external materials and dust before drying. Air sorting.

Washed: Hand selection and removal of main defectes.

Washing process with water before packing. Air and hand sorting.

DEFECTS TOLERANCES:

EXTERNAL DEFECTS %	EXTRA	CAT. I	CAT. II
Open shell	7	10	15
Slight stains	7	9	12
Imperfect Shell			
Cracked walnuts	7	8	10
Broken walnuts			
Split walnuts			
Serious stains	5	7	8
Adhering hull	3	5	6
Max. External Defects	10	10	15

INTERNAL DEFECTS %	EXTRA	CAT. I	CAT. II
Slight shriveling	10	15	10
Inactive fungus	6	8	8
Serious shriveling	6	8	8
Empty nuts			
Insect damage	5	5	7
Rancidity	2	2	3
Active fungus; indication of decay	1	2	2
Max. Internal Defects	10	15	15

COLOR %	EXTRA	CAT. I	CAT. II
Extra-Light & Light	≥ 50	≥ 30	≥ 20
Yellow	≤ 10	≤ 20	≤ 40
Amber %	≤ 10	≤ 20	≤ 30

Size: Range from -28 to 36+, up to 10% of inferior calibers are allowed. Also sold unsized.

Packaging (bulk): 10 Kg Propylene bags.

Storage and Shelf-life: Store in a clean, cool, dark and dry place (50% RH), away from strong odors, cereals, and other sources of contamination. Validity of 12 months if stored at 10°C.

Shipments: Harvest in March / April. shipments by full containers, from March to July. It is recommended to plan a 20' FCL contains 10.000 Kg, and 40' FCL 20.000 Kg.



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